



Brunch

Daniel Island Classic	11
*2 Eggs Cooked To Order, Boars Head Bacon, Marsh Hen Stone Ground Grits, White or Wheat Toast	
Bacon, *Egg & Cheese Croissant	10
Pesto Pimento Cheese, Choice of Side	
French Toast of the Day	10
Choice of Side	
Croque Madame	12
Open face, French Toast Style Brioche, Ham & Swiss, topped with 2 Poached Eggs, Strawberry Coulis	
Grilled Chicken Biscuit	12
Buttermilk biscuit, tomato gravy, cheddar, served with choice of side	
*Classic Benedict	12
Open Face Grilled Ciabatta, 2 *Poached Eggs, Boar's Head Tavern Ham, Lemon Hollandaise, choice of side Make it a Crabcake Benedict, topped with one *egg, add 13 Make it a Salmon Benedict, topped with one *egg, add 9	
Omelet Of The Day	14
Choice of Side	
Lowcountry Shrimp & Grits	16
Shrimp, Andouille Sausage, Onions Cream Sauce, Marsh Hen Stone Ground Grits	
Braised Beef Short Rib Bowl	16
L.A.Potatoes with sweet peppers & onions, cheddar, 2 * eggs your way	

***May contain raw or undercooked ingredients**



Steak & *Eggs (gf)	18
Pepper Crusted Beef Tenderloin, Sweet Peppers & Onion Saute, Hollandaise, 2 *Eggs Your Way, Marsh Hen Stone Ground Grits	

***May contain raw or undercooked ingredients**

Sides 4 ea.

2 Eggs Your Way (gf)

Scrambled, Fried, *Over Easy, *Poached

***May contain raw or undercooked ingredients**

Marsh Hen Grits (gf)

Yellow Stone-ground grits from Edisto Island

May top with

Aged White Cheddar Pimento Cheese (gf)

or

Aged White Cheddar Jalapeno Pimento Cheese (gf)

L.A. Potatoes (gf)

Crispy Potato Chunks

tossed with Sweet Peppers & Onions

Boar's Head Bacon (gf),(3 pieces)

Boar's Head Grilled Tavern Ham (gf) (2 pieces)

Seasonal Fruit (gf)

Pineapple, melon, grapes, strawberries, raspberries

Buttermilk Biscuit served with butter & jam



dinner menu

certified fresh local

Proudly serving
Limehouse Produce
Geechee Boy Grits
Maple Leaf Farms

***may contain**
raw or uncooked ingredients

please inform your server of
any food allergies so that we
may better serve you

split plate 3.5

starters

laura's trio of pimento cheeses 14

plain, basil pesto and jalapeno pimento cheeses,
served with assorted crackers, celery sticks

fried green tomatoes 8

pimento cheese, pesto pimento cheese, fruit chutney, remoulade

***smoked beef tenderloin carpaccio** sm 9 lg 14

capers, shredded parmesan, mixed greens tossed in olive oil, pickled
red onion, truffle dijonaise, parmesan crostini

fried brie rolls 8

raspberry chipotle coulis

sweet potato fries 6

grand marnier dipping sauce

mini jumbo lump crab cakes 13

cajun remoulade, fruit chutney

***sesame crusted tuna** 9

wasabi, bok choy slaw, toasted almonds, asian vinaigrette

shrimp & crab wontons sm 6, lg 12

ginger lime aioli

smoked salmon (gf) 12

dill crème fraiche, chopped egg, shallots, capers, crostini

soups & salads

daniel island salad small 8, large 14

mixed greens, arugula, carrots, cherry tomatoes, onion, cucumber,
candied walnuts, caramelized apples, bleu cheese crumbles
raspberry vinaigrette (gf) toasted ciabatta

roasted beet salad small 8, large 14

arugula, goat cheese, toasted pumpkin seeds, orange segments
& pumpkin seed vinaigrette (gf)

house salad (gf) small 8, large 13

mixed greens, carrots, tomato, onion, cucumber, toasted pine nuts

spinach salad small 8, large 13

cherry tomatoes, chopped egg, onion, parmesan cheese,
crispy bacon, warm bacon dressing (gf)

caesar salad small 8, large 13

romaine, cherry tomatoes, housemade dressing atop honey & black
pepper plate (gf) parmesan crouton

chef's soup of the day cup 5, bowl 9

salad toppings

jumbo lump crab cake 13

sauteed or blackened shrimp 9 (gf)

***sauteed or blackened salmon** 9 (gf)

sauteed or blackened mahi 11 (gf)

sauteed or blackened chicken tenders 8 (gf)

***smoked beef tenderloin; rare, thinly sliced** 9 (gf)

***sesame crusted or blackened ahi tuna** 9

specialties & pairings to complement

l.a. shrimp creole (gf) 24

Carolina gold rice topped with shrimp smothered in our tomato creole sauce

shrimp picatta 28

linguini, lemon, white wine butter sauce, capers, parmesan

pan seared mahi mahi 32

fried okra, butter bean & corn succotash, white soy beurre blanc

southern fried salmon 30

pimento cheese Geechee boy grits, lemon, herb spice blend, broccolini

*** chef's seafood special** mkt

chicken gnocchi 26

red wine butter sauce, spinach, tomatoes, mushrooms, herbs, parmesan, truffle oil
*may order vegetarian 22

*** bone-in pork chop** (gf) 32

herbs de provence crusted, sour cream mashed potatoes, mushroom gravy, vegetable de jour

pan seared duck breast (gf) 34

tomatoes, garlic, red wine demi, crispy potatoes, sautéed spinach

*** pepper crusted filet** (gf) 38

fried onions, pimento cheese, smashed potatoes, scallions, pan roasted asparagus

braised beef short rib (gf) 34

chimichurri, sweet potato hash, lardons, grilled scallions, feta

row eleven, pinot noir, vinas 3, Sonoma, ca.

ripe red fruit, deep opulent flavors
glass 12 | bottle 42

dom. de la rossignole, sancerre, loire, fr.

Floral nose hinting at spice, palate offer citrus lemon & minerality
glass 15 | bottle 48

guilhem pays d' herault, rose, languedoc, fr.

50% syrah, 50% carignan, floral nose, minerality mid palate
glass 11 | bottle 35

grayson cellars, chardonnay, lot 11, family owned

RP best value, creamy, ripe, brisk acidity, green apple minerality
glass 11 | bottle 35

ask to see our wine spectator wine list

rocheterrier, right bank bordeaux, 60% merlot, 30% cabernet sauvignon, 10% cabernet franc, complex bouquet of fruit, supple tannins
glass 13 | bottle 43

hess, cabernet sauvignon, allomi vineyard, napa valley, ca.

graceful, rich, well structured, currant notes
glass 14 | bottle 45

annabella, pinot noir, Russian river valley, ca. bright

cherry notes, integrated tannins, elegant
glass 15 | bottle 42

robert hall cabernet sauvignon, paso robles, ca.

rich, robust, hints of black currant, anise, cedar
glass 15 | bottle 48

valravn, zinfandel, Sonoma county, ca

succulent, flavors of black cherry & plum integrated, smooth tannins
glass 12 | bottle 38

*** may contain raw or uncooked ingredients**



lunch menu

starters

laura's trio of pimento cheese 14

classic, pesto, and jalapeno pimento cheese, assorted crackers, celery

fried green tomatoes 8

pimento cheese, pesto pimento cheese, fruit chutney, remoulade

fried brie rolls 8

raspberry chipotle coulis

sweet potato fries 6

grand marnier dipping sauce

***smoked beef tenderloin carpaccio** sm 9, lg 14

capers, shredded parmesan, mixed greens tossed in olive oil, pickled red onion, truffled dijonnaise, parmesan crostini

smoked salmon 12

dill crème fraiche, capers, chopped egg, pickled onion, crostini

soups & salads

daniel island salad 14

mixed greens, carrots, grape tomatoes, purple onion, cucumber, candied walnuts, caramelized apples, bleu cheese crumbles, raspberry vinaigrette, (gf) grilled ciabatta

roasted beet salad 14

arugula, goat cheese, toasted pumpkin seeds, orange segments, pumpkin seed vinaigrette (gf)

***sesame crusted tuna** small 9 | large 15

bok choy slaw, almonds, asian vinaigrette, wasabi mayo

house salad small 8 | large 13

mixed greens, grape tomatoes, carrots, purple onion, cucumber, toasted pine nuts (gf)

spinach salad small 8 | large 13

grape tomatoes, chopped egg, parmesan, purple onion, bacon, warm bacon dressing (gf)

caesar salad small 8 | large 13

romaine, grape tomatoes, parmesan, croutons, caesar dressing, atop honey & black pepper plate (gf)

chef's soup of the day cup 5 | bowl 9, **add** small salad 8

salad toppings

chicken salad (gf) 7

albacore tuna salad (gf) 7

l.a. crab cake 13

sauteed or blackened shrimp (gf) 9

sauteed or blackened salmon (gf) 9

sauteed or blackened mahi (gf) 10

sauteed or blackened chicken tenders (gf) 6

*** sesame crusted or blackened ahi tuna** (gf) 9

*** smoked beef carpaccio, rare, thinly sliced** (gf) 9

*** may contain raw or undercooked ingredients**

*** please inform your server of any food allergies so that we may better serve you.**

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.

specialties & pairings to complement

laura's bbq shrimp & grit cake 16

stone ground grit cake, bourbon bbq sauce, crumbled
bacon, cheddar cheese, warm ciabatta

l.a. jumbo lump crab cake 18

stone ground grit cake, bacon balsamic collards,
roasted red pepper beurre blanc, fruit chutney

mediterranean penne pasta 14

sun-dried tomatoes, grape tomatoes, artichokes,
kalamata olives,
spinach atop fresh basil, parmesan, feta cheese

add sauteed chicken 6

add sauteed shrimp 9

add sauteed mahi 10

cajun shrimp & andouille

penne pasta 17

grape tomatoes, sweet peppers, parmesan cheese,
spicy cajun cream sauce

pan-seared mahi 17

herb-roasted seasonal vegetables, roasted asparagus,
pesto beurre blanc (gf)

*** seared jerk spiced salmon** 16

jerusalem artichoke relish, toasted Israeli pearl
couscous, tomatoes, spinach & garlic,
lemon beurre blanc, pan-roasted asparagus

smoked pulled pork 15

bacon balsamic collards, bleu cheese cole slaw (gf)

braised beef short rib 17

beef demi, sweet potato & bacon hash,
bacon balsamic collards (gf)

l.a. flatbread 10

fire roasted eggplant puree, fresh mozzarella,
roasted red peppers, tomatoes,
basil pesto, parmesan cheese

add sautéed or chili garlic shrimp 9

mediterranean chicken 16

& cous cous

mixed greens, basil pesto srirachi aioli,
grilled pita

jean-marc brocard, petite chablis, burgundy, fr.

25 yr old chardonnay vines, unfinned, unfiltered, elegant
minerality
glass 12 | bottle 38

guilhem pays d'herault rose, languedoc, fr
50% syrah, 50% carignan, floral nose, minerality mid palate
glass 11 | bottle 35

pasqua, pinot grigio, veneto, italy
dry, crisp, classic old world pinot grigio
glass 9 | bottle 30

cune, rioja tempranillo, crianza, 5th generation,
handpicked aged in American & French oak 1 yr.
bright fruit
glass 12 | bottle 38

grayson cellars, chardonnay, Lot 11, st helen, ca.
brilliantly ripe green apple notes, bright acidity, good
minerality
glass 11 | bottle 35

kremstal, gruner veltliner, austria,
white pepper, crisp fruit, refreshing finish
glass 12 | bottle 38

row eleven vinas 3, pinot noir, ca.
medium bodied, bright red fruit mid palate
glass 14 | bottle 45

rocheterrier, bordeaux, '18,
bordeaux cab. franc, cabernet sauvignon, merlot
med. bodied, supple tannins, bouquet of red fruits
glass 12 | bottle 38

ask to see our craft beer selections on draft & bottle

ask to see our wine spectator wine list

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split plate 3.5

20% gratuity added to parties of 6 or more. NO split checks for parties of 6 or more.

warm sandwiches

island crab cake sandwich 18

open-faced on grilled ciabatta, pan-fried crab cake, remoulade, fruit chutney, field greens, tomato, served with a side salad, balsamic vinaigrette

mahi your way 16

pan-seared or blackened
curry aioli, field greens, tomato, on grilled ciabatta
choice of side

***blackened ahi rare tuna blt 15**

field greens, tomato, wasabi mayo,
on grilled Ciabatta & side of asian slaw

fried green tomato & pesto ham 13

fresh mozzarella, pesto pimento cheese,
on grilled Ciabatta ,choice of side

herb-roasted vegetable 13

open-faced, zucchini, squash, sweet peppers, onions,
tomato,fresh mozzarella, pesto
pimento cheese aioli, balsamic drizzle, choice of side

add fried eggplant 4

braised beef short rib 16

caramelized onion, provolone, horseradish cream,on
on grilled Ciabatta, choice of side

*** may contain raw or undercooked ingredients**

cold sandwiches

chicken salad croissant 9

field greens, tomato, choice of side

albacore tuna salad 9

toasted wheat or white, field greens, tomato,
side of sweet potato fries with grand marnier sauce

make it a melt 1

egg salad & pimento cheese 8

toasted wheat or white, side of sweet
potato fries with grand marnier sauce

make it a blt 2

smoked turkey & havarti blt wrap 9

whole wheat tortilla, Boar's Head smoked turkey,
raspberry chipotle aioli, choice of side

smoked salmon blt sandwich 15

grilled Ciabatta, bacon, field greens, tomato,
parmesan peppercorn aioli choice of side

grilled meatloaf 13

l.a. mustard sauce, on grilled Ciabatta, with choice of side
add grilled onions .50 add cheddar .50

l.a. cuban 15

smoked pulled pork, pork tenderloin, ham,
swiss, housemade pickles, l.a. mustard, mojo dressing, on
grilled Ciabatta, choice of side

smoked pulled pork 14

mustard based BBQ Sauce, bleu cheese cole slaw,
on grilled Ciabatta, choice of side

blackened chicken 14

fresh mozzarella, field greens, tomato, parmesan
peppercorn, on grilled Ciabatta served with side of
homemade potato chips & bleu cheese crumbles

chicken caprese 14

sautéed chicken tenders, smoked tomato bacon jam,
fresh mozzarella, basil pesto, grilled Ciabatta, choice of side

grilled cheese & soup of the day 14

ask your server about today's feature

roasted beet sandwich 12

garlic aioli, feta, capers, mint, lettuce, tomato on
grilled ciabatta. **add fried eggplant 4**

greek veggie wrap 8

whole wheat tortilla, mixed greens, grape tomatoes, purple
onion, cucumber, hummus, feta, balsamic vinaigrette,
choice of side

add pan seared chicken 5

add pan seared shrimp 9

make it a salad veggie couscous, grilled pita 12

caesar wrap 10

Romaine, parmesan, caesar dressing

add sautéed chicken 6

add sautéed shrimp 9

apple club 14

pesto ham, smoked turkey, crispy bacon, tomato, field
greens,smoked gouda, tart apple slices,,l.a. honey mustard
sauce, on grilled Ciabatta, choice of side

choose one side, additional sides +4

potato salad | bleu cheese cole slaw | veggie couscous |bacon balsamic collards

| kettle chips | sweet potato fries

substitute a side | caesar salad | spinach salad | house salad | +4

beverages

sweet & unsweet iced tea 2.5 | raspberry or peach flavored iced tea 3
arnold palmer iced tea & lemonade 3 |

Charleston Tea Plantation hot tea,
Peach, Raspberry, Green, Earl Grey, Charleston Breakfast

Charleston Coffee Roasters coffee, iced coffee 3
bottled water, sparkling or natural 3

wine & beer

ask to see our

Wine Spectator, “Award of Excellence”, wine list

and

by the glass or craft beer draft list

and

Frose *ask your server our featured flavors*

\$15 corkage fee will be applied to any retail wine consumed on premise

\$25 corkage fee will be applied for any wine brought in for consumption

certified fresh local

proudly serving

Limehouse Produce

Marsh Hen Mills Grits aka Geechee Boy Grits

Lowcountry Shellfish